

—◆— *The* **A N N E X** **K I T C H E N** —◆—

TO START

PANE BIANCO (Grilled Bread) garlic, extra virgin olive oil, sea salt	4
MARINATED OLIVES castelvetrano, nicoise, picholine	5
ARANCINI crispy risotto balls with mozzarella, basil pesto, tomato sauce	10
WOOD OVEN ROASTED BONE MARROW pickled shallot and parsley salad, garlic confit, grilled bread	12
BRAISED MEATBALLS tomato sauce, grilled bread	12
TRUFFLE FRIES aioli, parmigiano	9
STEAMED MUSSELS spicy tomato-white wine broth, house sausage, grilled bread	16
SALUMI BOARD chef's selection of assorted cured meats, grilled bread add pecorino and parmigiano cheeses for \$5	13

SALAD

ARUGULA radicchio, shaved parmigiano, lemon vinaigrette	8 / 12
BUTTER LETTUCES bacon, avocado, gorgonzola vinaigrette, walnuts, onions	10 / 16
KALE pecorino, almonds, caesar	9 / 13
CHOPPED iceberg, radicchio, salami, provalone, tomato, pepperoncini, red onion, oregano vinaigrette	9 / 13

WOOD FIRED PIZZA

MARGHERITA mozzarella, tomato sauce, basil	13
PEPPERONI mozzarella, tomato sauce, oregano	15
HOUSE SAUSAGE AND BROCCOLINI mozzarella, fontina, chilies, fennel pollen	15
MIXED MUSHROOMS mozzarella, fontina, truffled cheese, thyme	15
PARMA PROSCIUTTO AND ARUGULA mozzarella, tomato sauce	16
PUTTANESCA mozzarella, tomato sauce, house sausage, chilies, anchovies, capers, olives, arugula	16
SMOKED PROSCIUTTO mozzarella, fontina, goat cheese, caramelized onion	16
PESTO + BURRATA bacon, garlic, fontina	18
CARBONARA mozzarella, fontina, bacon, onions, baked egg, parmigiano	18

HANDCRAFTED PASTA

made in house daily

SWEET PEA AGNOLOTTI green garlic, beech mushrooms, pea tendrils	20
BUCATINI spicy tomato sauce, pancetta, red onion, pecorino	20
MEZZI RIGATONI sausage ragu	20
TAGLIATELLE ribbon noodles, lamb ragu	20
FUSILLI roasted chicken, pancetta, mushrooms, marsala, herbs	20
SPAGHETTI WITH CLAMS garlic, chilies, white wine, herbs	23
TAGLIOLINI thin ribbon noodles, spicy tomato sauce, shrimp, crab, arugula	24

PLATE

BRAISED BEEF SHORT RIB polenta, horseradish	31
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WOOD BURNING HEARTH

Choice of one side or substitute any salad for an additional \$2

MARY'S FREE RANGE HALF CHICKEN salsa verde	24
SALMON lemon, arugula	25
SLICED HANGER STEAK, 8 OZ aged balsamic	26
RIBEYE, 14 OZ porcini rub	36

SIDES

COMMUNITY GRAINS POLENTA Enzo extra virgin olive oil, parmigiano	7
SMASHED FINGERLING POTATOES	7
GRILLED BROCCOLINI	8
SIMPLE MIXED GREENS SALAD arugula, radicchio, lemon vinaigrette	6
FRIES	6

bread available upon request
eating raw or undercooked foods may be hazardous to your health
parties of 12 or more 20% gratuity



APERITIVI

VENETIAN SPRITZ	5/12
Aperol, Campari, Prosecco, club soda	
GRAN PRUGNA SPRITZ	5/12
Gran Classico, Prosecco, Plum Bitters, club soda	

NEGRONI

AMERICANO	13
Campari, Carpano Antica Vermouth, club soda	
BLACK NEGRONI	13
Plymouth Gin, Cynar, Carpano Antica Vermouth	
BARREL AGED WHITE NEGRONI	13
Venus #2 Gin, Salers Gentiane Liqueur, Cocchi Americano	
BARREL AGED OLD PAL	13
Rittenhouse Rye, Campari, Rovero di Torino Bianco	

COCKTAILS

BLACK MANHATTAN	14
Knob Creek Bourbon, Averna Amaro, orange bitters	
BICYCLE BUILT FOR TWO	13
Buffalo Trace Bourbon, Redemption Rye, lemon, orgeat, simple syrup, a.k. lemon bitters	
FLIGHT OF FANCY	13
Eagle Rare 10 Yr Bourbon, Castarede Armagnac, St. George Bruto Americano, Dolin Rouge Vermouth	
BLOOD ORANGE COSMO	13
Gvori Vodka, Cointreau, blood orange puree, lime simple syrup	
FIRECRACKER	13
Tito's Vodka, St. Germain lime, habanero simple syrup, mint	
BATTLE OF TRAFALGAR	13
Pimm's No. 1, St. Germain. Batavia Arrack, lime, honey	
SIGNORINA VERDI	13
St. George Botanivore Gin, Green Chartreuse, lime, basil, cucumber, simple syrup	
THE MARTINEZ	13
Hayman's Old Tom Gin, Luxardo Maraschino Liqueur, Rovero Vermouth di Torino Rosso, orange bitters	

EXPANDED COCKTAIL MENU UPON REQUEST

BEER ON TAP

PERONI – european style lager, rome, ca	8
DRAKE'S 1500 – pale ale, san leandro ca	8
TRACK 7 BEE LINE – blonde ale, sacramento, ca	8
LAGUNITAS LITTLE SUMPIN – sumpin ale, petaluma, ca	8
BALLAST POINT GRAPEFRUIT SCULPIN – ipa, san diego, ca	8
DUST BOWL HOPS OF WRATH - ipa, turlock ca	8
BARREL HOUSE - ipa, paso robles ca	8
KARL STRAUSS BARREL AGED RED TROLLEY 6oz red wine barrel aged red ale, san diego ca	11

BOTTLES AND CANS

2 TOWNS BRIGHT CIDER – cider, portland, or	5
21ST EL SULLY – mexican style lager, san francisco, ca	5
21ST BREW FREE OR DIE – ipa, san francisco, ca	5
COORS LIGHT – lager, golden, co	5
GUINNESS NITRO – stout, dublin, ireland	8
ALMANAC ASTOUNDING ENTERPRISES barrel aged imperial sour red ale, san francisco, ca	14

WINE BY THE GLASS

RED

BROADSIDE CABERNET SAUVIGNON 2014	10
paso robles, california	
ELVIO COGNO DOLCETTO D' ALBA 2013	10
piedmont, italy	
VIGNALTA ROSSO RISERVA SUPER TUSCAN 2012	12
veneto, italy	
BELLA VINEYARDS ZINFANDEL	12
dry creek valley, california	
MAISON L' ENVOYE "TWO MESSENGERS" PINOT NOIR 2014	15
willamette valley, oregon	
AUSTIN HOPE CABERNET SAUVIGNON 2014	16
paso robles, california	
TERRODORA TAURASI DOCG 2011	18
campania, italy	

WHITE

DR. LOOSEN REISLING DRY	9
mosel, germany	
TERREDORA GRECO DI TUFO LOGGIA SERRA 2015	11
campania, italy	
TRINCHERO MARYS SINGLE VNYRD SAUVIGNON BLANC	11
napa valley, california	
ARGIOLAS COSTAMOLINA VERMENTINO 2012	12
sardinia, italy	
VALTER SCARBOLO PINOT GRIGIO 2014	12
friuli-venezia giulia, italy	
SONOMA-CUTRER CHARDONNAY 2015	13
sonoma, california	
TREFETHEN CHARDONNAY 2015	16
napa valley, california	

SPARKLING AND ROSÉ

ADRIANO ADAMI PROSECCO 2013	9
veneto, italy	
FLEUR DE MER ROSÉ 2015	11
provence, france	
BERA BRACHETTO 2014	13
piedmont, italy	

NON-ALCOHOLIC

SODA	3
ICED TEA	3
FRESH SQUEEZED LEMONADE	4
ACQUA PANNA	7
SAN PELLIGRINO SPARKLING	7
A.K. HOUSE SODA	4

ET CETERA

ANNEX KITCHEN HAT	15
ANNEX KITCHEN T-SHIRT	25